



Virginia Green Dining Profile:



Lexington, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Washington and Lee Dining Services

Washington and Lee University students have two main on-campus dining options located in the John W. Elrod University Commons. The Marketplace is Washington and Lee's main dining hall featuring an array of freshly prepared American and Italian cuisine. Café'77/Emporium offers an array of sandwiches, salads, hot foods and convenience items. The University Dining Services are committed to environmental excellence and works to minimize environmental impacts whenever possible.

Virginia Green Activities.

☒ **Minimization of disposable food service items.**

- Use of disposable foodservice items that are made from bio-based, renewable materials (corn, bamboo, potato starch, sugarcane, etc.)
- Use of disposable foodservice items that are made with recycled content
- Use of disposable foodservice items that are recyclable
- Use of compostable foodservice items that is directed to available composting operations

☒ **Grease Recycling.**

- Grease is donated to local farmers who make bio-diesel for their food production use

✓ Recycling. Facility offers recycling for the following materials:

- Glass
- Aluminum Cans
- Steel Cans
- Plastic
- Office Paper
- Toner Cartridges
- Newspaper
- Cardboard
- Packing Supplies
- Fluorescent Lamps*
- Batteries*
- Electronics Equipment*

*may be required by law

✓ Waste Reduction.

- Have numeric goal to reduce overall materials that go to the landfill
- Kitchen
- Donate excess food from events
- Compost food waste and other compostables
- Have an effective food inventory control to minimize waste
- Purchase locally grown produce and other foods
- Purchase organic and/or “sustainably-grown” foods (<http://www.sustainabletable.org/issues>)
- Dining Room
- Use reusable dishware & glassware and minimize the use of disposables
- Provide condiments, cream and sugar, etc. in bulk
- Use water pitchers and filtered water to minimize the use of single-use bottles
- Use menus and table placards as opportunity to communicate green activities
- Print menus on recycled content paper with soy-based inks and include recycling symbols, recycled-content, and message about soy-based inks on printed material
- Use screen-based ordering systems
- Restrooms
- Use bulk soap dispensers in public restrooms
- Use high-efficiency hand-dryers
- Office
- Use a last-in/first-out inventory and effective labeling systems
- Encourage suppliers to minimize packaging and other waste materials
- Purchase from vendors and service providers with a commitment to the environment
- Make 2-sided copies / printed materials
- Use electronic correspondence and forms
- Building and Grounds
- Using “green” cleaners (www.greenseal.org) that are dispensed in bulk

✓ Water Conservation.

- Perform preventative maintenance to stop drips and leaks
- Discourage water-based cleanup (sweep first)
- Use best practices with dishwashing equipment (have “green engineering” policies)

✓ Energy Efficiency.

- Use high efficiency heating & air conditioning (HVAC) system
- Perform preventative maintenance on HVAC system
- Use lighting sensors to turn on/off lights
- Use occupancy sensors to turn on/off lights

For more information on Washington and Lee University Dining Services, see www.wlu.edu/ding;

For more information on Washington and Lee University’s Sustainability Policy, see

<http://www.wlu.edu/x18417.xml>;

Or contact Christopher Carpenter at ccarpenter@wlu.edu.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen.

Click on “Restaurants” to see other Green Restaurants.



Virginia Green is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

